

# Bucatini al'Amatriciana

Yield: 5 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-bacon-pasta-recipe>

## Ingredients:

- 1 pound pasta bucatini
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon butter
- 4 ounces guanciale thinly sliced, or pancetta cut into 3/4 inch pieces
- 2 cloves garlic smashed
- 1 bay leaf
- 1/2 onion medium, minced
- 1/2 teaspoon crushed red chile flakes
- 28 ounces peeled tomatoes preferably San Marzano, undrained and puréed
- 1 1/4 cups pecorino romano grated
- kosher salt to taste

## Nutrition:

1. Calories: 790 calories
2. Carbohydrate: 78 grams
3. Cholesterol: 80 milligrams
4. Fat: 38 grams
5. Fiber: 5 grams
6. Protein: 34 grams
7. SaturatedFat: 16 grams
8. Sodium: 1060 milligrams
9. Sugar: 9 grams

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